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MACARONI OR SPAGHETTI  
BAKED WITH CHEESE SAUCE

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Watch the look of pleasure spread from face to face around the table when you bring in a dish of baked macaroni or spaghetti with cheese! It's a combination with an almost universal appeal, and with a green leafy vegetable, some tomatoes, or a salad, you need very little else to complete the menu. The Bureau of Home Economics supplies the following recipe, which contains enough cheese to make a very substantial dish. To butter the crumbs, melt butter in a small pan and stir the crumbs about until they are well coated, then spread on top.

Macaroni and Cheese

2 cups macaroni or spaghetti	1 teaspoon salt
broken into small pieces	1/2 pound sharp-flavored cheese,
2 tablespoons flour	shaved thin
4 tablespoons fat	1 cup buttered crumbs
2 cups milk	

Cook the macaroni or spaghetti in 2 quarts of boiling salted water until tender, and drain. Make a sauce with the flour, fat, milk, and salt. Take it from the stove, add the cheese, and stir until the cheese is melted. Place the macaroni or spaghetti in a buttered baking dish in alternate layers with the cheese sauce, sprinkle the buttered crumbs over the top, and bake in a moderate oven (350°F.) for about 30 minutes.

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# THE HISTORY OF THE CITY OF BOSTON

From the first settlement in 1630 to the present time.  
By SAMUEL JOHNSON, Esq.  
Author of "The Lives of the English Poets," &c.  
LONDON: Printed by J. DODD, in Pall-mall, 1790.

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